



CALL FOR SPECIAL PRICING FOR FAMILY STYLE MEALS for FAMILIES OF FOUR or MORE

CURB the CRISIS MENU

❖ APPETIZERS ❖

SOUP by the Quart 16

Black Bean, Mushroom, Creamy Potato or Escarole
With Sausage and Cannellini Beans

BRUSCHETTA by the Pint 12

With Tomato, Red Onion, Garlic and Basil

MUSSELS 14 Red or White, Spicy or Not

MEATBALLS 3ea. Seasoned Veal, Beef, Pork with Sauce

GRILLED CALAMARI 16

Lemon, Capers, Fennel and Sicilian Peppers

Over Arugula with Orange Marmalade and Olives

❖ ENSALADA E SANDWICHES ❖

CAESAR 11 Romaine Leaves topped with Prosciutto de Parma, Shaved Parmesan, House-made Dressing

SWEET PETE 10 Arugula, Lemon, Pine Nuts, Golden Raisins, EVOO

CRISP SALAD 12 Chopped Romaine, Apples, Pears, Bacon, Walnuts, Gorgonzola, Creamy Poppy Seed Dressing

BEET SALAD 12 Mixed greens, Creamy Goat Cheese, Walnuts, Blood Orange Vinaigrette

OMELET 9 Spinach and Cheese with Roasted Potatoes and Toast

TURKEY SANDWICH 12 Roasted Turkey, Roasted Tomato, Avocado, Bacon American Cheese on Ciabatta

CHICKEN SANDWICH 14 Grilled Breast with Fresh Mozzarella, Roasted Peppers topped with Pesto

BEEF BURGER 12 Your Choice of American, Gorgonzola or Swiss with Lettuce, Tomato and Red Onion

CHILE RELLENO 15 Poblano Pepper Stuffed with Chihuahua Cheese, Rolled in Flour and Egg, Pan Fried

TUNA SALAD SANDWICH 12 Italian Tuna mixed with Capers, Red Onion, L/T/O, Mayo on Ciabatta

CHICKEN SALAD SANDWICH 11 Chucks with Celery, Onion, Mayo, Lettuce and Tomato on Choice of Bread

10" ARTISAN THIN CRUST PIZZA

PAPS 15

White with Fried Egg, Sausage or Bacon

NO YET 16

White with Prosciutto san Daniele, Gorgonzola, Figs

CHANTI 16

White, Brussels Sprouts, Onion, Pancetta, Potato Puree

ROSA MARGUERITA 16

Red Sauce, Fresh Mozzarella, Basil, Sun-Dried Peppers

RAGAZZA 17 White, Shaved Pear, Gorgonzola, Copa, Arugula

EPICE 17

Tomato, Provolone, Parmesan, Salami, Hot Copa

CLASSIC 14

Tomato Sauce, Shredded Mozzarella and Parmesan

MARIA DOLORES 16

White with Bone Marrow, Jalapeño, Caramelized Onion

LUIE & ACTORE 17

White with Shrimp, Red Onion, Long Hot's, Pistachio, Hone

❖ LA PASTA ❖

BUCCATINI Bolognese 22

POTATO GNOCCHI with Tomato Sauce 22 or Gorgonzola Cream 25

LASAGNA BOLOGNESE 22

❖ ENTREES ❖

CHICKEN PICATA 27

Bone in-skin on, Breast, Roasted with Capers
Served with Mashed and Veggies of the Day

VEGETARIAN RISOTTO 24

Mushrooms, peas, corn and red peppers garnished
With Mascarpone cheese and basil pesto
(Gluten free and Vegan)

OSSO BUCO 35 Slow Roasted with Carrots, Mushrooms, Cipollini Onions over Tagliatelli

BRANZINO 32 Pan Seared Filet in a White Wine, Lemon-Caper Sauce over Mashed with Green Beans

SALMON* 28 Grilled, Topped with Adobo Sauce over zucchini-corn relish, Garlicky Broccoli Robe dressed
With Parsley Pistou and Paprika Oil

CHICKEN CACIATORE 27

Juicy Thighs, Garlic, Bell Peppers, Onions, Carrots, Mushroom
In a Red Wine Flavored Tomato Sauce over Spaghetti

AUBERGINE 26

Roasted Eggplant Layered with ground lamb, roasted
Tomatoes, cinnamon, cream, prepared Lebanese Style

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Food Bourne Illness